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Substitute for form 1449/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT Date Submitted: September 15, 2009 (use as many sheets as necessary)				Complete if Known	
				Application Number	11/561,785
Sheet 1 of 6				Filing Date	June 25, 2004
				First Named Inventor	Caius ROMMENS
				Art Unit	1638
				Examiner Name	Unassigned
				Attorney Docket Number	058951-0238

U.S. PATENT DOCUMENTS					
Examiner Initials*	Cite No. ¹	Document Number	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number-Kind Code ² (if known)			
	D1	US 2002/0019998 A1	02-14-2002	Sonnewald	
	D2	US 2002/0069430 A1	06-06-2002	Kisaka et al.	
	D3	US 2004/0018541 A1	01-29-2004	Allen et al.	
	D4	US 2006/0156428 A1	07-13-2006	Rommens et al.	
	D5	US 2006/0233930 A1	10-19-2006	Soyka et al.	
	D6	US 2007/0074304 A1	03-29-2007	Rommens	
	D7	US 2009/0123626 A1	05-14-2009	Rommens et al.	
	D8	US 6,521,816 B1	02-18-2003	Frohberg	
	D9	US 7,250,554 B2	07-31-2007	Rommens et al.	
	D10	US 7,534,934 B2	05-19-2009	Rommens et al.	

UNPUBLISHED U.S. PATENT APPLICATION DOCUMENTS					
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FOREIGN PATENT DOCUMENTS						
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		Country Code ³ Number ⁴ Kind Code ⁵ (if known)				
	D11	WO 03/069980 A2	08-28-2003	J. R. Simplot Co.		
	D12	WO 05/004585 A2	01-20-2005	J. R. Simplot Co.		
	D13	WO 06/036739 A2	04-06-2006	J. R. Simplot Co.		
	D14	WO 07/035752 A2	03-29-2007	J. R. Simplot Co.		
	D15	WO 97/40707	11-06-1997	The Procter & Gamble Co.		

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NON PATENT LITERATURE DOCUMENTS			
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	D16	"Acrylamide in foods: a health risk to be taken seriously", (http://www.bgvv.de), August 30, 2002, 3 pages, Abstract	
	D17	"Action value: a first step in the direction of drastic reduction of acrylamide in foods", (http://www.bgvv.de), August 14, 2002, 2 pages, Abstract	
	D18	"Baden-Württemberg food monitoring with new research results", (www.mlr.baden-wuerttemberg.de/), October 1, 2002, 2 pages, Abstract	
	D19	"BgVV – Expert discussion on the occurrence of acrylamide in foods", (http://www.bgvv.de), May 17, 2002, 1 page, Abstract	
	D20	"FDA plans to identify and reduce acrylamides in food", <u>OncoLink – Reuters Health</u> , September 30, 2002, 2 pages, http://www.oncolink.com/custom_tags/pring_article.cfm?Page=2&id=8896&Section=Reu...	
	D21	"SCF publishes scientific evaluation of acrylamide in foods", (http://www.europa.eu.int), July 8, 2002, 1 page, Abstract	
	D22	"Scientists Look for Clues to Perils Lurking in Foods", <u>The New York Times</u> , October 1, 2002, 2 pages, http://www.nytimes.com/2002/10/01/science/scientists-look-for-clues-to-perils-lurking-in...	
	D23	"Sweden detects acrylamide in foods", (http://www.bgvv.de), April 25, 2002, 1 page, Abstract	
	D24	AMREIN et al., "Potential of Acrylamide Formation, Sugars, and Free Asparagine in Potatoes: A Comparison of cultivars and Farming Systems", <u>J. Agric. Food Chem.</u> , (2003), pp. 5556-5560, vol. 51, The American Chemical Society	
	D25	BECALSKI et al., "Acrylamide in French Fries: Influence of Free Amino Acids and Sugars", <u>J. Agric. Food Chem.</u> , (2004), pp. 3801-3806, vol. 52, American Chemical Society	
	D26	BIEDERMANN et al., "Experiments on Acrylamide Formation and Possibilities to Decrease the Potential of Acrylamide Formation in Potatoes", <u>Mitt. Lebensm. Hyg.</u> , June 2002, pp. 668-687, vol. 93, BAG OFSP UFSP SFOPH	
	D27	BLANK et al., "Mechanisms of Acrylamide Formation", <u>Chemistry and Safety of Acrylamid in Food</u> , (2005), pp. 171-189, Springer Science+Business Media, Inc.	
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	D29	FRIEDMAN et al., "Review of Methods for the Reduction of Dietary Content and toxicity of Acrylamide", <u>J. Agric. Food Chem.</u> , (2008), pp. 6113-6140, vol. 56, American Chemical Society			
	D30	FRIEDMAN, M., "Chemistry, Biochemistry, and Safety of Acrylamide. A Review", <u>J. Agric. Food Chem.</u> , (2003), pp. 4504-4526, vol. 51, The American Chemical Society			
	D31	HALFORD et al., "Genetic and agronomic approaches to decreasing acrylamide precursors in crop plants", <u>Food Additives and Contaminants</u> , Supplement 1, (2007), pp. 26-36, vol. 24, no. S1, Taylor & Francis			
	D32	HANLEY et al., "Acrylamide Reduction in Processed Foods", <u>Chemistry and Safety of Acrylamid in Food</u> , (2005), PP. 387-392, Springer Science+Business Media, Inc.			
	D33	ISHIHARA et al., "Formation of Acrylamide in a Processed Food Model System, and Examination of Inhibitory Conditions", <u>J. Food Hyg. Soc. Japan</u> , April 2005, pp. 33-39, vol. 46, no. 2, Shokuhin Eiseigaku Zasshi			
	D34	KNOL et al., "Toward a Kinetic Model for Acrylamide Formation in a Glucose – Asparagine Reaction System", <u>J. Agric. Food Chem.</u> , (2005), pp. 6133-6139, vol. 53, American Chemical Society			
	D35	LAM et al., "Metabolic Regulation of the Gene Encoding Glutamine-Dependent Asparagine Synthetase in <i>Arabidopsis thaliana</i> ", <u>Plant Physiol.</u> , (1994), pp. 1347-1357, vol. 106			
	D36	LORBERTH et al., "Inhibition of a starch-granule-bound protein leads to modified starch and repression of cold sweetening", <u>Nature Biotechnology</u> , May 1998, pp. 1-5, vol. 16			
	D37	MATTHÄUS et al., "Factors affecting the concentration of acrylamide during deep-fat frying of potatoes", <u>European Journal of Lipid Science and Technology</u> , November 18, 2004, 1 page, vol. 106, issue 11, Wiley-VCH Verlag GmbH & Co.			
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	D39	MOTTRAM et al., "Acrylamide is formed in the Maillard reaction", <u>Nature</u> , October 3, 2002, 1 page, vol. 419, Nature Publishing Group			
	D40	MUTTUCUMARU et al., "Reducing Acrylamide Precursors in Raw Materials Derived from Wheat and Potato", <u>J. Agric. Food Chem.</u> , (2008), pp. 6167-6172, vol. 56, American Chemical Society			
	D41	NAIR et al., "Evidence for <i>de novo</i> Synthesis of Asparagine Synthetase in Gamma Irradiated Potatoes", <u>Indian Journal of Biochemistry & Biophysics</u> , December 1971, pp. 204-209, vol. 8, The Council of Scientific & Industrial Research, New Delhi			

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	D42	PALAZOĞLU et al., "Reduction of Acrylamide Level in French Fries by Employing a Temperature Program during Frying", <u>J. Agric. Food Chem.</u> , (2008), pp. 6162-6166, vol. 56, American Chemical Society			
	D43	PALEVITZ, B. A., "Acrylamide in French Fries", <u>Scientist</u> , October 14, 2002, 2 pages, vol. 16, no. 20			
	D44	PARK et al., "Controlling Acrylamide in French Fry and Potato Chip Models and a Mathematical Model of Acrylamide Formation", <u>Chemistry and Safety of Acrylamid in Food</u> , (2005), pp. 343-356, Springer Science+Business Media, Inc.			
	D45	POLLIEN, et al., "Proton Transfer Reaction Mass Spectrometry, a Tool for On-Line Monitoring of Acrylamide Formation in the Headspace of Maillard Reaction Systems and Processed Food", <u>Analytical Chemistry</u> , October 15, 2003, pp. 5488-5494, vol. 75, no. 20, American Chemical Society			
	D46	Presse – Archive 2002 (original German language abstracts available online at www.archive.org . English translations are submitted herein under "Baden-Württemberg food monitoring with new research results", "Acrylamide in foods: a health risk to be taken seriously", "Action value: a first step in the direction of drastic reduction of acrylamide in foods", "SCF publishes scientific evaluation of acrylamide in foods", "BgVV – Expert discussion on the occurrence of acrylamide in foods", and "Sweden detects acrylamide in foods", 17 pages. Abstracts			
	D47	RALOFF, J., "Hot Spuds - Golden Path to acrylamide in food", <u>Science News This Week</u> , October 5, 2002, 3 pages, www.sciencenews.org			
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	D51	ROSEN, J.D., "Acrylamide in Food: Is It a Real Threat to Public Health?", <u>American Council on Science and Health</u> , December 2002, 17 pages			
	D52	SERPEN et al., "Modeling of acrylamide formation and browning ration in potato chips by artificial neural network", <u>Mol. Nutr. Food Res.</u> , (2007), pp. 383-389, vol. 51, Wiley-VCH Verlag GmbH & Co. KGaA, Weinheim			

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	D56	STADLER et al., "In-Depth Mechanistic Study on the Formation of Acrylamide and Other Vinylogous Compounds by the Maillard Reaction", <u>J. Agric. Food Chem.</u> , (2004), pp. 5550-5558, vol. 52, American Chemical Society		
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	D58	STARCK, P., "UPDATE 3-Crisps, french fries, bread may cause cancer-study", <u>Reuters</u> , April 24, 2002, 8 pages, http://curezone.com/art/read.asp?ID=42&db=6&C0=17		
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	D60	TAKADA et al., "Change in Content of Sugars and Free Amino Acids in Potato Tubers under Short-Term Storage at Low Temperature and the Effect on Acrylamide Level After Frying", <u>Biosci. Biotechnol. Biochem.</u> , (2005), pp. 1232-1238, vol. 69, no. 7, Japan Society for Bioscience Biotechnology and Agrochemistry		
	D61	TAUBERT et al., "Influence of Processing Parameters on Acrylamide Formation during frying of Potatoes", <u>J. Agric. Food Chem.</u> , (2004), pp. 2735-2739, vol. 52, American Chemical Society		
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	D64	YARNELL, A., "Acrylamide Mystery Solved – Heating asparagine with sugar yields chemical found in cooked foods", <u>Chemical & Engineering News</u> , October 7, 2002, 2 pages, vol. 80, no. 40, http://pubs.acs.org/cen	
	D65	YAYLAYAN et al., "Why asparagine needs carbohydrates to generate acrylamide", <u>J. Agric. Food Chem.</u> , March 12, 2003, vol. 51, no. 6, 2 pages, http://www.ncbi.nlm.nih.gov/pubmed/12617619	
	D66	YOSHIDA et al., "Acrylamide in Japanese Processed Foods and Factors Affecting Acrylamide Level in Potato Chips and Tea", <u>Chemistry and Safety of Acrylamid in Food</u> , (2005), PP. 405-413, Springer Science+Business Media, Inc.	
	D67	ZHANG et al., "Occurrence and analytical methods of acrylamide in heat-treated foods Review and recent developments", <u>Journal of Chromatography A</u> , (2005), pp. 1-21, vol. 1075, Elsevier B. V.	

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